

National Vocational Certificate in Hospitality and Tourism (Level 3) (Core Commercial Cookery Skills)
--

level of qualification: 3

credit total: 210-217

	Compulsory	Elective
level 1 credits:	-	-
level 2 credits:	64	-
level 3 credits:	127	5-20
level 4 credits:	8	6-30
minimum totals:	199	11

registration date: 15 November 2012

scheduled review date: 2017

body responsible for the qualification:

Hospitality and Tourism Industry Skills Committee of the Namibia Training Authority

other bodies whose unit standards are included in the qualification:

None.

1 purpose

This qualification recognises people who have the competencies required for working in the kitchen area of a hospitality establishment, preparing, cooking and presenting a range of dishes for service to guests and/or customers.

In keeping with the competency needs of this sector and the country, training programmes linked to this qualification should include comprehensive attention to health and relationship matters associated with such things as HIV and AIDS, sexually transmitted infections, tuberculosis, and malaria. Such attention could be given in the context of training associated with Unit 42 included in this qualification.

This qualification builds on the *National Vocational Certificate in Hospitality and Tourism (Level 2) with Specialist Strands in Accommodation Services and Food and Beverage Services* and offers certification for people who have chosen to pursue a culinary career pathway in the Hospitality and Tourism sector. This qualification is intended for people in a Junior Chef (Commis Chef) role.

outcome for whole qualification

Holders of this qualification are able to prepare, cook and present a range of dishes across a range of styles for service to guests, customers and/or clients.

2 regulations for the qualification

2.1 summary of qualification requirements

This qualification will be awarded to people who have attained the credits listed in the Compulsory set and who have attained a *minimum* of 11 credits (at least two unit standards) from the Elective set.

2.2 detailed qualification requirements

Compulsory

All the unit standards listed below are required.

FIELD: SERVICES AND LIFE SCIENCES

Subfield: Hospitality and Tourism

Domain: Hospitality – Core Skills

Unit No.	Unit Standard Title	Level	Credit
42	Follow workplace health, safety and hygiene procedures in a hospitality establishment	2	6
43	Prepare for and provide customer care in a hospitality establishment	2	4
44	Work with colleagues and customers in a culturally diverse hospitality environment	2	3
45	Conduct basic oral and written workplace communication in English in a hospitality establishment	2	5
47	Dispose of waste in a hospitality establishment	2	4
48	Conserve resources and report maintenance requirements in a hospitality establishment	2	3
49	Organise own work in a hospitality establishment	3	2
51	Demonstrate general cleaning techniques for premises and equipment in a hospitality establishment	2	6
52	Use business communication devices in a hospitality establishment	2	6
53	Provide basic information on tourist attractions in Namibia	2	3
267	Assist colleagues and provide service to guests in a hospitality establishment	3	4
268	Demonstrate knowledge of the hospitality industry and related jobs and career pathways	2	5
269	Use English in written and oral form to perform duties in a hospitality establishment	3	6

271	Receive, store, and rotate stock and supplies and report on stocks in a hospitality establishment	3	4
282	Promote products, services and guest relations in a hospitality establishment	3	3
283	Provide information on Namibia to guests in a hospitality establishment	3	4
503	Apply first aid in a hospitality establishment	3	5
516	Conduct basic workplace oral communication in an Asian, African or European language other than English in a hospitality establishment	2	4
522	Contribute to workplace improvements in a hospitality establishment	3	5
1079	Implement procedures for lost and found items in a hospitality establishment	2	2

Domain: Commercial Cookery and Catering

Unit No.	Unit Standard Title	Level	Credit
61	Identify food items and basic ingredients in a hospitality establishment	2	5
62	Undertake pre-preparation of food items in a hospitality establishment	2	4
63	Clean food production areas, equipment and utensils in a hospitality establishment	2	4
292	Practice food safety methods in a hospitality establishment	3	5
308	Plan to implement a menu in a hospitality establishment	3	4
309	Demonstrate knowledge of common types and uses of food preparation equipment in a hospitality establishment	2	2
310	Demonstrate knowledge of terminology used in food preparation and cookery	3	3
311	Handle, clean and maintain knives in a hospitality establishment	3	4
312	Apply knowledge of basic nutrition in food preparation and service	3	3
313	Set up and close down the food preparation area in a hospitality establishment	3	4
314	Prepare and present sandwiches in a hospitality establishment	3	6
315	Prepare, cook and present appetisers and salads in a hospitality establishment	3	6
316	Prepare, cook and present egg and dairy dishes in a hospitality establishment	3	5
317	Prepare, cook and present fruit and vegetable dishes in a hospitality establishment	3	5
318	Prepare, cook and present rice, pasta and pulse dishes in a hospitality establishment	3	6

319	Prepare, cook and present meat, poultry and fish dishes in a hospitality establishment	3	8
320	Prepare, bake and present a range of bakery products in a hospitality establishment	3	7
321	Prepare and cook food using a range of cooking methods in a hospitality establishment	3	12
505	Prepare and cook stocks, sauces and soups in a hospitality establishment	3	5
506	Prepare and cook desserts and pastries	3	6
1081	Prepare, cook and present indigenous cuisine	4	8
1085	Freeze food for use in a hospitality establishment	3	5

Elective

A minimum of 11 credits is required from the following unit standards.

FIELD: SERVICES AND LIFE SCIENCES

Subfield: Hospitality and Tourism

Domain: Hospitality – Core Skills

Unit No.	Unit Standard Title	Level	Credit
550	Conduct routine workplace oral communication in an Asian, African or European language other than English in a hospitality establishment	3	10

Domain: Commercial Cookery and Catering

Unit No.	Unit Standard Title	Level	Credit
507	Prepare and present pâté, terrines and galantines in a hospitality establishment	4	8
1080	Prepare, cook and present specialised international cuisine	4	8
1082	Prepare, cook and assemble food for quick service	3	5
1083	Smoke food for use in a hospitality establishment	4	6
1084	Dry food for use in a hospitality establishment	4	6
1086	Make fruit and/or vegetable preserves for use in a hospitality establishment	4	8
1088	Operate a deep fryer in a hospitality establishment	3	5
1089	Apply advanced food preparation techniques to cook specialised baked products, desserts and pastries	4	8

3 Credit recognition and transfer arrangements

Credits for any version of a unit standard with the same identification number will be recognised in the award of this qualification.

4 Special Arrangements

Providers wishing to offer training and/or assessment linked to any or all of the unit standards making up this qualification are strongly urged to seek and obtain Registration and Accreditation to do so from the relevant authorities in Namibia.

Special Arrangements may apply to the accreditation of providers offering learning pathways to and/or undertaking assessment relating to all unit standards listed in this qualification in other Subfields and Domains. These Special Arrangements are available from:

Namibia Qualifications Authority
44 Bismarck St.
Windhoek
Namibia
Telephone number: 061-384116
Facsimile number: 061-384114
Email: info@namqa.org

Namibia Training Authority
Rand Street
Komasdal
Namibia
Telephone number: 061-27 9550
Facsimile number: 061-27 9551
Email: info@nta.com.na

5 transition arrangements

5.1 non National Qualifications Framework transition

None.

5.2 National Qualifications Framework transition

This qualification was updated and issued as Version 2 in February 2012.

The title of this qualification has changed – it was previously known as the National Vocational Certificate in Hospitality and Tourism (Level 3) (Food Preparation). The title was amended to enhance the relevance of the qualification to chefs and not solely to those preparing food for cooking.

This version incorporates the Compulsory section of the *National Vocational Certificate in Hospitality and Tourism (Level 2) with Specialist Strands in Accommodation Services and Food and Beverage Services* and unit standards from the Strand in Food and Beverage Services relevant to commercial cooking and catering operations.

This version reflects changes in titles, levels and credits to unit standards arising from the Review of the Hospitality and Tourism Subfield conducted

in 2011. Any version of a unit standard contained within this qualification which retains its original unit standard identification number will continue to meet the requirements of this qualification.

This qualification also contains a number of new unit standards developed as a result of the Review. These appear in both the Compulsory and Elective sets of this qualification.

Version 1 of this qualification will not be awarded as from 31 December 2013. People currently working towards Version 1 of this qualification are advised to transfer their existing credit awards to this version of the qualification at any time during 2012 and beyond.

People holding the earlier version of this qualification will continue to have their qualification recognised within the Hospitality and Tourism industry in terms of meeting relevant career and further learning entry and/or progression requirements.